

Similarities and Differences of Chinese and Japanese Dietary Etiquettes

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Abstract: As a neighbor of China, Japanese dietary culture, especially dietary etiquette, is deeply influenced by China. Japanese dietary etiquette has formed its own style on the basis of learning from Chinese etiquette and combining its own local etiquette. This paper introduces the similarities and differences of the two kinds of dietary etiquette from the aspects of the process before, during and after meals and the use of key Tableware chopsticks. By comparing the differences of dietary etiquette, we can understand and respect each other's dietary culture and etiquette, which is of great benefit to reducing cultural shock, eliminating psychological barriers, and promoting communication and effective transmission of information between communicators.

1. Introduction

Like China, Japan has a long history of etiquette. Japanese people attach more importance to etiquette than Chinese people. Understanding etiquette often brings unnecessary trouble and embarrassment to the communication between Chinese and Japanese. Therefore, it is absolutely necessary to have an understanding of Japanese etiquette. Japan has excellent Table manners. Before you get used to gorging, you must learn Japanese Table manners first.

Japan has always been a pious absorber and follower of Chinese culture in the two thousand years before the Meiji Restoration, so its dietary culture has been deeply influenced by China. With the changes of the times, the dietary culture and etiquette of the two countries are changing constantly. meet

Next, the article will take a general banquet as an example to compare Chinese and Japanese food culture etiquette from "before banquet", "during banquet" and "after banquet". At the same time, the etiquette of chopsticks, an important food utensil, is introduced in detail.

2. Similarities and Differences of Dining Etiquette

Chinese people usually invite guests two or three days in advance. When the guest receives the invitation, he can give an oral reply. For Japanese guests, call or email an invitation at least a week in advance, and reconfirm it within a day or two before the appointed date arrives. Chinese people often go to dinner five to fifteen minutes later than the appointed time. Japanese people pay attention to being punctual when they go to banquets. If they can't arrive within the agreed time, they should call their hosts in advance. After arriving at the banquet venue, the next step is to attend. China has a wide range of etiquette and distinct ranks in seating arrangements. Guests usually choose their seats according to their age, seniority, position and status. There are similarities between Japan and China in the arrangement of seats. For example, the host and guest are sitting near the door and farthest away from the door, while the person with low position and seniority is sitting near the door. Japanese restaurants are equipped with Japanese low Tables and cushions, so before entering the box, take off your shoes facing the box, and use your hands to carry the shoes inside, so as not to interfere with passers-by; after entering the box, first sit on your knees, next to the cushion, and then move to the cushion.

Before and after the meal, the Japanese should express their two feelings loudly. Before the meal, they should say that they appreciate the meal; after the meal, they should say that they thank the guests for preparing this delicious meal. China and Japan are different. Japanese people generally

do not have the habit of serving dishes to others. Whether they are guests or family members, they eat their own food. Generally speaking, Japanese people think that eating all the food at Table is to show courtesy to each other. In China, the amount of food is better if the guests can't finish the rest. As a result, although the Japanese who were entertained had eaten enough, they were desperate to avoid leaving the food behind. The Chinese at the reception side thought that it was impolite to continue to add more food because of insufficient food. As a result, both sides felt uncomfortable. It is said that two old Japanese people came to visit a family in Beijing. Chinese?

The courtesy forms are the same as the left and the right, and the dishes in front of the guests are full. The more the guests eat, the more worried, and finally asks embarrassingly: if you can't finish eating, can you leave it on the plate? This shows that although they are all good intentions, but they don't know each other's culture, and become the burden of each other also happens from time to time.

The Chinese banquet is opened by the host. Every dish, the host in everyone's persuasion to taste first, then the guests eat. The host serves dishes with his chopsticks to show his enthusiasm and hospitality. At this time, the guest needs to thank the host and accept the host's kindness. Between the host and the guest, the family atmosphere is full of happiness and harmony. Such enthusiasm often overwhelms foreigners, including the Japanese, who are accustomed to "eating alone", fearing both "body-fluid communication" and anger at being forced to volunteer. In recent years, with the popularization of the consciousness of using public chopsticks, the scene of "body fluid exchange" has decreased. Chinese banquets are characterized by a variety of dishes and a large quantity of dishes, which are divided into appetizers, main dishes, snacks and final fruit. Rice as staple food in daily life

The banquet is generally in a subordinate position. The actual meaning of "invite to dinner" is "eat only, not eat", and the host will persuade the guests to eat again and again in the course of eating. Usually only three or two people are served at a dinner for ten people. Frequent meals will embarrass the host, suspecting that the dishes for the guests are not up to standard. Japan has a very deep feeling for rice, rice in Japan is known as "white silver", even if the food is rich, but also to eat a few mouthfuls of rice to feel comfortable. So we might as well prepare more rice for the Japanese at dinner.

Chinese traditional Table etiquette during meals probably requires that the meal should be silent, but in Japanese noodle restaurants, this will definitely be a sign of impoliteness. The Japanese dining etiquette seems to be strict, but they allow gorging, which even surprises people in other countries. For example, when eating sushi, the Japanese are accustomed to soak it with soy sauce in their bare hands and put it directly into their mouth. They do not eat sushi with chopsticks. For example, when eating noodles, the Japanese absorb the noodles directly from the soup bowl and make a sound. According to Japanese custom and culture, the sound when eating noodles means that the noodles are delicious and that the chef appreciates them.

At the end of the dinner Table, China and Japan also have two distinct scenes: the Chinese Table still has a lot of food left, while the Japanese Table is clean. In China, the guest deliberately eats the leftovers to show "the food is plentiful", the host "hospitality is thoughtful", the host side can also ask for a "surplus" lottery; the Japanese emphasize the principle of moderation, with "eat clean" as the ritual. In Japan, there is the saying that there are seven gods in a grain of rice. It is not only a blasphemy to gods, but also a contempt for the labor of food producers and producers.

3. The Similarities and Differences of Chopstick Etiquette

Chinese tradition is to use wooden chopsticks, long and thick, stable and generous, which is related to Chinese dietary etiquette. What China advocates is family culture. Families eat around the Table. There are many kinds of dishes. Sometimes the dishes they want to pick up are far away from themselves. Chopsticks can not only clamp distant meals, but also give relatives or guests their own chopsticks to each other to make dishes, to express cordiality and friendship, which is a kind of expression of family and friendship. Japanese chopsticks are slightly shorter, with tapered front ends and thinner tails. Everyone sat around to have dinner. Everyone had a set of cutlery and meals

in front of them. Many dishes were cut into small pieces. Besides some food taken by hand, chopsticks were used. There is no habit of picking dishes with each other. So the chopsticks for dinner are not too long. Even if you want to help each other with dishes, you will use public chopsticks. If you don't have public chopsticks, you can hold them in the opposite direction to avoid pollution, which is also a sign of respect for each other. The public chopsticks used in Japanese Huaishi cuisine also pay attention to two chopsticks. The different ends of chopsticks are used for the fishy cuisine and vegetables respectively. Japan is an island country with abundant fish. The tips of chopsticks are easy to operate when picking up fish thorns, and the sharp chopsticks can easily pick up food and eat easily.

Chopsticks etiquette is also one of the requirements of Japanese cuisine, Japanese pay attention to the use of chopsticks etiquette. In Japan, chopsticks are placed horizontally in front of the diner, and considering the habit of most people holding chopsticks right, the tip of the chopsticks is on the left side of the diner. Usually the right hand holds the chopsticks, one third from the top of the chopsticks with the thumb, index finger and middle finger pinch, like holding a pen. The chopsticks at the bottom are supported by the ring finger. It is more elegant to pull only one chopstick like opening a fan. Food can only be picked up within the range of 1.5 cm to 3 cm from the tip.

As a big country of etiquette, chopstick etiquette contains profound national culture. Japanese chopstick culture comes from China and is the source of Japanese culture. On the basis of Chinese chopstick culture, Japan has created its own chopstick culture according to its own experience and habits. Therefore, there are similarities and differences between Chinese and Japanese chopstick etiquette cultures. We should pay attention to the identification.

4. Other aspects

Even in business activities, Europeans and Americans often invite their negotiators to their homes or to cocktail parties. But in Japan, such social activities are uncommon. Japanese like to invite guests to restaurants or restaurants for dinner and then to bars for drinks. What impresses foreigners most is their frequent bows. Although handshake ceremony has been widely used in Japan, bowing still plays a vital role in Japanese etiquette. Japanese bow ceremony is frequently used, not only colleagues, customers, etc. should bow to each other, but also service personnel from all walks of life should bow to express their respect for the guests. However, this can not be generalized. Many customers who bow to shop assistants and elevator attendants do not have to return their bows, but it is polite to bow slightly to restaurant or hotel attendants.

5. Conclusion

There are many similarities between Chinese and Japanese dietary culture etiquette, but the differences are more subtle and cumbersome, which need to be realized in the process of Japanese communication. This also reminds us that when communicating with people of different cultural backgrounds, we should understand and respect other people's eating habits, and avoid overindulging others' eating habits by subjective impression. Commentary. In addition, we should strengthen our self-cultivation and win the understanding and respect of our own diet culture.

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